

# Piwo Saaz

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **15**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **50.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **51 C**, Time **20 min**
- Temp **63 C**, Time **35 min**
- Temp **73 C**, Time **30 min**
- Temp **80 C**, Time **30 min**
- Temp **100 C**, Time **120 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **30 min** at **80C**
- Keep mash **120 min** at **100C**
- Sparge using **27.4 liter(s)** of **76C** water or to achieve **50.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	11 kg (95.7%)	80 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (4.3%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	100 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	---